



Grapevine

September 2022

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Greeting Autumn with School Night Wines

It's back-to-school time, when summer turns into fall and schedules slide into overdrive. With that comes a need for versatile wines for weeknight meals on the fly. We bring you three-fer wines — 3 for \$25.99.

The **2020 Pomelo Wine Co. Sauvignon Blanc** is made from grapes grown mostly in California's Lake County. Intense sun encourages ripening, and fermentation in stainless steel keeps the flavors clean and vibrant, with notes of cantaloupe, peach and citrus. With still-warm days, this wine will pair well with salads, chicken or light fish.

From Monterey, one of California's coolest wine regions, the **2020 Noble Vines Collection 446 Chardonnay** is named for selection 4, block 46 of the vineyard. Aged five to six months in French and American oak, it has pineapple, marshmallow and honeysuckle flavors with a creamy texture and a long finish. This would shine with your finest mac 'n cheese, a princely grilled cheese or fish tacos.

LVE Wines — Legend Vineyard Exclusive, by singer John Legend — are produced in collaboration with Boisset Collection. The **NV LVE Sparkling Rosé** is composed of a white blend — Ugni Blanc, Colombard,



Chardonnay — with touches of Pinot Noir and Grenache, all from France's Loire and Languedoc. Fermented and aged three months, this soft sparkler will slice through the richness of a white pizza or rotisserie chicken.

Sustainably grown grapes from regions across California's 39th parallel comprise the **2019 Line 39 Pinot Noir**. Cool climate vineyards mean slow-ripening grapes, ideal for coaxing Pinot Noir's earthiness and crisp acidity. A palate of dark cherry, pomegranate and fungi make this wine a friendly partner to salmon, pork chops or mushroom risotto.

Grown at the foothills of Mendoza's Cordon del Plata, a sub-range of the Andes, (ideally situated) high altitude vineyards using

natural irrigation make the **2020 Terrazas de los Andes Altos del Plata Malbec** exceptional. Fruit-forward and vibrant, the wine has flavors of raspberries, blackberries and peppercorns. Turkey chili or a never-fail meatloaf would be just right.

On South Africa's rocky Cape of Good Hope in the Franschoek Valley sits the Boekenhoutskloof, a farmstead established in 1776. In 1993, new grapevine plantings were established. The region's ocean breezes and fertile soils produce excellent grapes. The **2020 The Wolftrap** is a Syrah-driven blend bolstered by Mourvèdre and Viognier. Red and black fruits are balanced by cardamom, savory olives and sweet tobacco in this subtly oaked

wine. Grilled ribs or sausage and peppers would be a delicious accompaniment.

Charles Smith's House of Smith is the largest independent, winemaker-owned winery in Washington State and is known for outstanding wines. The **2018 Vino Cabernet Sauvignon-Sangiovese** from Columbia Valley is a 68/32 blend, aged 10 months on the lees in 20% new oak. Brimming with berries, chocolate and a streak of earth, this northwesterner would shine with your best burger, topped with cheddar and late-season tomato slices or Swiss and fried onions.

Wine is a luxury, whether soothing a wearisome day or complimenting your favorite go-to dinner. Crock pot stew, flash in the pan chop? Get back into the swing of schooldays with three-fer wines. We're here for you. ♦

Incredible Savings
15% off all Wine —
Every Bottle,
Every Day!

Did you know...
The harvest season typically falls between August and October in the Northern Hemisphere and February and April in the Southern Hemisphere.

Penne with Butternut Squash and Pancetta

Autumn squash, salty, meaty pancetta and rich cheese for an early autumn dinner

Serves 2-3

8 oz penne or your favorite short pasta
1 small butternut squash, about 1 lb
2 Tbsp extra-virgin olive oil
4 oz pancetta, diced
3 cloves garlic, sliced
¼ tsp red pepper flakes
1 Tbsp chopped fresh marjoram
½ tsp kosher salt, plus more, as needed
¼ cup freshly grated parmesan cheese



Bring a large pot of water to a boil. Add the pasta and cook as the label directs for al dente. Reserve 1 cup cooking water, then drain.

Meanwhile, peel the squash and shred on the large holes of a box grater. Combine olive oil and pancetta in a large Dutch oven over medium-high heat. Cook, stirring occasionally, until lightly browned, 4 to 5 minutes. Add the garlic and red pepper flakes and cook, stirring, until lightly toasted, about 1 minute. Stir in the marjoram, then the shredded squash and kosher salt. Cook, stirring, until the squash is just tender, 3 to 5 minutes.

Add the pasta and ¾ cup of the cooking water to the Dutch oven. Cook, tossing, until the pasta is coated with the sauce, 1 to 2 minutes, adding the remaining cooking water as needed. Season with salt. Divide among bowls and top with the parmesan. Serve with Noble Vines Chardonnay from p1 or Sheila's pick, below.

French Harvest

An autumnal take on the French 75

3 oz Citadelle Gin
1 ½ oz lemon juice, freshly squeezed
1 ½ oz simple syrup
Nine Pin Cider, chilled, to top
2 lemon twists for garnish



Add the gin, lemon juice and simple syrup into a shaker with ice and shake until well-chilled. Strain into two Champagne flutes. Top each flute with the cider and garnish with a lemon twist.

Paloma Verde

A refreshing cocktail for your Labor Day fête

2 oz Patron Tequila Reposado
3 oz fresh grapefruit juice
1 oz fresh lime juice
1 oz agave nectar
6 cucumber slices
14-16 mint leaves
Soda water
Mint sprigs and cucumber slices, for garnish



Combine all ingredients except soda water and two each of the mint sprigs and cucumber slices in a chilled shaker. Muddle cucumbers and mint, add ice and shake vigorously. Pour through a fine strainer into two collins glasses. Add fresh ice and top off with soda water. Garnish each with a mint sprig and cucumber slice.

September 2022 Staff Wine Picks

Sheila: 2020 DeLoach Heritage Reserve Chardonnay (California) **\$11.99** (reg \$13.99) Fermented in stainless steel to preserve the crisp fruit character, it is then blended with a small amount of barrel fermented chard to bring richness. Aromas of orange blossoms and melon segue to pineapple and mango flavors. **Penne w/ butternut squash and pancetta, see above*

Ian: 2017 Cantina del Taburno Fidelis Red (Sannio Aglianico) **\$14.49** (reg \$16.99) Mostly Aglianico del Taburno, it is blended with 10% Sangiovese and Merlot, then undergoes malolactic fermentation in new and seasoned oak casks. Fragrant with red fruits, tobacco and black peppercorns, it has supple tannins. **Rich beef stew*

Brian: 2019 Borgo Scopeto Chianti Classico (Tuscany) **\$14.99** (reg \$17.99) **90 WE** This 90/5/5 blend of Sangiovese, Merlot and Colorino sees spontaneous malolactic fermentation has a nose of black fruits and spice with flavors of cherries, white peppercorns and star anise alongside polished tannins. **Tagliatelle with Bolognese sauce*

Bill: 2018 Markham Vineyards Merlot (Napa Valley) **\$19.99** (reg \$23.99) Predominately Merlot with touches of Cabernet Sauvignon, Petite Sirah and Syrah, the wine is fermented in stainless steel and aged 19 months in new and seasoned oak barrels, it has concentrated cherry jam and vanilla flavors with a silken finish. **Broiled lamb chops and sweet potatoes*

Ben: 2019 Cellier des Dauphins Côtes du Rhone Rouge (Rhône Valley) **\$9.49** (reg \$10.99) **90 Dec** A 60/40 blend of Grenache and Syrah, it has aromas of smoke, spice and red currants. The vibrant palate of blackberries, cherries, black olives and toasty oak is easygoing and food-friendly. **Pulled pork tacos*

John M: 2020 Route Stock Pinot Noir (Sonoma Coast) **\$19.99** (reg \$23.99) This 100% Pinot is made with minimal intervention, using native yeasts and undergoing natural malolactic fermentation. It's aged 11 months in seasoned and new French oak barrels yields a bright, rich wine with balanced acidity and light tannins. **Grilled salmon and zucchini*